

AIRPORT

United States, CO - Rifle Garfield County (KRIL)

CONTACT

catering@delisky.com
+41 44 586 31 10

ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?

BREAKFAST & BAKERY

PASTRIES	QTY
----------	-----

Assorted Breakfast Pastries Display, 2 pastries per person
Assortment of Muffins, Crossaints, Bagels, Scones. Served with Butter, Cream Cheese and Jam

YOGHURTS	QTY
----------	-----

Yogurt and Granola Parfait
Vanilla Yogurt Layered with Fresh Berries and Homemade Granola. Served with Fresh Sliced Fruit

MUESLI & FRUITS	QTY
-----------------	-----

Irish Oatmeal
Traditional Steel Cut Oats served with Real Maple Syrup, Golden Raisins, Pecans, Bran Muffin, Fresh Fruit, and Orange Juice

BLINIS & PANCAKES	QTY
-------------------	-----

Sky High Buttermilk Pancakes
Buttermilk Pancakes serve with Real Maple Syrup, Whipped Butter, Fresh Fruit, and Orange Juice. Chocice of Breakfast Meat

HOT BREAKFAST	QTY
<p>Fly Away Vail Breakfast Burrito <i>Scrambled Eggs, Peppers, and Hash Browns wrapped in a Grilled Flour Tortilla and Smothered with Housemade Green Chili. Topped with Cheddar Cheese, Green Onions, Salsa, and Sour Cream. Served with Fresh Fruit, Yogurt, and Orange Juice.</i></p>	
<p>Fly Away Omelette <i>Served with Hash Browns, Fresh Fruit, and Orange Juice. Served with Choice of Breakfast Bread and with Choice of Breakfast Meat</i></p>	
<p>Eggs Any Style <i>All American Breakfast served with Two Eggs Cooked to your Specifications. Served with Hash Browns, Fresh Fruit, Orange Juice. Choice of Breakfast Bread. Choice of Breakfast Meat.</i></p>	
<p>Steak and Eggs <i>All American Breakfast served with Two Eggs Cooked to your Specification and a 5oz Tenderloin Filet. Served with Hash Browns, Fresh Fruit, and Orange Juice Choice of Breakfast Bread.</i></p>	
<p>Fly Away Quiche with Spinach and Artichoke</p>	
<p>Fly Away Quiche with Broccoli and Cheddar</p>	
COLD BREAKFAST SETS	QTY
<p>Breakfast Sandwich Box <i>Assortment of Muffins, Crossaints, Bagels, Scones. Served with Fresh Fruit & Berries, Yogurt, Orange Juice, Butter, Cream Cheese and Jam</i></p>	
<p>Continental Breakfast Box, 2 pastries per person <i>Assortment of Muffins, Crossaints, Bagels, Scones. Served with Fresh Fruit & Berries, Yogurt, Orange Juice, Butter, Cream Cheese and Jam</i></p>	
COLD MEALS	
CRUDITEES	QTY
<p>Crudite Display, per person <i>Assortment of Fresh Veggies served with Hummus and Ranch Dip</i></p>	
CANAPÉS	QTY
<p>Tenderloin Carpaccio Crostini, per piece <i>Tenderloin Carpaccio Crostini with Mustard and Capers</i></p>	
<p>Smoked Trout Crostini, per piece <i>Smoked Trout Crostini with herbed Boursin, Apples and Chives</i></p>	
<p>St Andres, Bacon, Fig and Arugula Crostini, per piece <i>Fig Spread, Crisp Bacon, St Andre Triple Creme Brie, and Arugula</i></p>	
<p>Caprese Skewer, per piece <i>Mozzarella, Basil, Tomato Skewer with Balsamic Reduction</i></p>	
<p>Lobster Salad Bites, per piece <i>New England Style Lobster Salad served in Puff Pastry Bites</i></p>	

SANDWICHES	QTY
Assorted Sandwich Tray <i>Assortment of Wraps and Sandwiches with Condiments</i>	
Finger Sandwich Tray, 6 pieces <i>Assortment of Specialty Finger Sandwiches</i>	
STARTERS	QTY
Shrimp Cocktail, 5 shrimps <i>Poached Wild Caught Mexican White Shrimp, Traditional Cocktail Sauce, Lemon, Lime, Tobasco</i>	
Sesame Seared Sashimi Tuna <i>Seared Rare Yellow Fin Tuna, served with Sweet Soy Wasabi and Pickled Ginger</i>	
Housemade Guacamole, Salsa's and Chips <i>Housemade Guacamole, Pico de Gallo, Black Bean and Corn Salsa and Fresh Tortilla Chips</i>	
Pita Petals and Dips <i>Housemade Hummus, Asiago and Artichoke Dip, Caramelized Onion Dip. Served with Grilled Pita Bread</i>	
Chilled Crab Dip <i>Jumbo Lump Blue Crab Dip with Creamy White Cheddar, Served with Old Bay Crostinis</i>	
Vietnamese Vegetable Spring Rolls, 4 pieces <i>Served with Peanut Sauce</i>	
SALADS	QTY
Fly Away Power Salad <i>Toasted Quinoa, Dried Cranberries, Dried Apricots, Dried Cherries, Kale, Toasted Almonds, Pomegranate Vinaigrette</i>	
Fly Away Colorado Caesar <i>Romaine Lettuce, Grilled Vegetables, Grated and Shaved Aged Parmesan, Roasted Peppers, Traditional or Chipotle Caesar Dressing, Housemade Croutons</i>	
Classic Greek Salad <i>Sweet Roasted Red Pepper, Cucumber, Tomatoes, Olives, Feta Cheese, Red Onion, Romaine Lettuce with Red Wine Vinaigrette</i>	
Chef Salad <i>Mixed Greens, Roasted Turkey, Ham, Swiss Cheese, Cheddar Cheese, Hardcooked Eggs, Tomatoes, Nicoise Olives, Choice of Dressing</i>	
Nicoise Salad <i>Mixed Greens, Solid White Albacore Tuna, Tomatoes, Roasted New Potatoes, Tender Green Beans, Hardcooked Eggs, Lemons, Balsamic Vinaigrette</i>	
Roasted Pear and Walnut Salad <i>Mixed Greens, Goat Cheese, Candied Walnuts, White Balsamic Vinaigrette</i>	

PLATTERS	QTY
Fresh Fruit and Cheese Display, per person <i>Seasonal Fruit Display with Imported and Domestic Cheeses, Dried Fruits, Yogurt Dip</i>	
Sandwich, Cheese, Fruit & Crudite Basket, per person <i>Finger Sandwiches, Fresh Sliced Fruit, Vegetable Crudite, Buttermilk Ranch Dip</i>	
Mezze Platter, per person <i>Fresh Hummus, Tadziki, Mixed Olives, Stuffed Grape Leaves, Feta Cheese, Grilled Seasonal Vegetables, Grilled Pita Bread</i>	
Cold Applewood Smoked Lox Salmon Display, per person <i>Served with Toast Points or Mini Bagels, Cream Cheese, Capers, Hardcooked Eggs, Onions, and Tomatoes</i>	
Seafood Combo Platter, per person <i>King Crab Claws, Jumbo White Shrimp, Local Smoked Salmon, Sesame Seared Rare Sliced Ahi Tuna, Lime Cilantro Aioli, Cocktail Sauce, Cracker, and Lemon</i>	
COLD MEAL SETS	QTY
Gourmet Boxed Lunch: Classic Deli Sandwich <i>Served with Fruit Salad, Savory Side Salad, Cheese & Crackers, Vegetable Crudite and Dip, Dessert. Choice of Sandwich</i>	
Gourmet Boxed Lunch: Wraps <i>Served with Fruit Salad, Pasta Salad, Cheese & Crackers, Vegetable Crudite and Dip, Dessert. Choice of Sandwich</i>	
HOT MEALS	
SNACKS & STARTERS	QTY
Thai Chicken Skewers, 6 pieces <i>Marinated and Grilled All Natural Chicken Skewers. Served with Peanut and Sweet Chili Dipping Sauces</i>	
Phylo Pillow Assortment, 4 pieces <i>Chef's Choice Assortment of Phylo Pillows and Dipping Sauces</i>	
Beef Negamaki, 3 pieces <i>Beef Rolls filled with Asparagus, Peppers, Cilantro, Green Onion. Served with Sweet Soy Ginger Glaze</i>	
Jumbo Lump Mini Crab Cakes, 4 pieces <i>Served with Cajun Spiced Remolaude</i>	
Wild Mushroom Risotto Bites, 8 bites <i>Served with Truffle Roasted Garlic Aioli</i>	
Pan Fried Pork Dumplings, 4 pieces <i>Served with Sweet Soy and Sesame Chili Dipping Sauce</i>	

MAIN DISHES - MEAT	QTY
Housemade Meat Loaf <i>Housemade Meatloaf served with Seasonal Vegetables, Mashed Potatoes, and Wild Mushroom Sauce</i>	
Slow Roasted Beef Brisket <i>Slow Roasted Beef Brisket served with Seasonal Vegetables, Whipped Potatoes, Caramelized Onion Jus</i>	
BBQ Pork Ribs <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	
Colorado Rack of Lamb <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	
Certified Angus Beef Tenderloin <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Rocky Mountain Trout <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	
Yellow Fin Tuna Steak <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	
Mexican White Shrimp <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	
King Crab Claws <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	
Salmon Filet <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	
Chilean Sea Bass <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	
MAIN DISHES - POULTRY	QTY
Fly Away Chicken and Green Chili Burrito <i>Roasted Pulled Chicken, Rice, and Sauteed Peppers in a Grilled Flour Tortilla. Topped with Green Chili Jack and Cheddar Cheese, Green Onions, and Tomato accompanied with Guacamole and Sour Cream</i>	
Crispy Chicken Fingers, 5 pieces <i>Housemade Buttermilk Battered Crispy Chicken Fingers, served with Honey Mustard, Ranch, and BBQ Sauce</i>	
Roasted Half Chicken <i>served with starch, vegetable, sauce, whipped butter and dinner roll</i>	

PASTA & RISOTTO	QTY
Housemade Colorado Buffalo Lasagna <i>Housemade Lasagna with Three Cheeses, Marinara, Colorado Ground Buffalo, Marinara Sauce, Garlic Bread</i>	
Vegetable Penne Bake <i>Peppers, Onions, Mushrooms, Spinach, Marinara, Parmesan, Mozzarella, and Basil</i>	
Fettucini Alfredo with Grilled Chicken <i>Fresh Fettucini Served with Grilled All Natural Chicken Breast, Homemade Creamy Sauce, Steamed Broccoli, Parmesan Cheese</i>	
HOT MEAL SETS	QTY
Gourmet Boxed Lunch: Hot Sandwiches <i>Served with Fruit Salad, Savory Side Salad, Cheese & Crackers, Vegetable Crudite and Dip, Dessert. Choice of Sandwich</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Chef's Mini Dessert Tray, 4 pieces <i>Petit Fours, Mini Eclairs, French Macarons</i>	
Assorted Brownies and Bars, 2 pieces <i>Chocolate Chunk Brownies, Lemon Bars, Raspberry Melt-Aways</i>	
Crème Brûlée, per portion <i>Traditional Crème Brûlée served with Berries</i>	
Deep Dish Caramel Apple Pie, per piece <i>Served with Whipped Vanilla Topping</i>	
FRUIT	QTY
Fruit Display, per person <i>Seasonal Fruit Display with Yogurt Dip</i>	
CAKES & TARTS	QTY
Individual New York Style Cheesecake, per piece <i>Served with Seasonal Berries</i>	
Individual Chocolate Truffle Marquise, per piece <i>Chocolate Truffle Mousse Cake</i>	
COOKIES	QTY
Fresh Baked Cookies, 2 pieces <i>All Butter Cookie Assortment</i>	

CHEESE	QTY
--------	-----

Cheese Display, per person
Imported and Domestic Cheese Display with Nuts, Dried Fruit and Crackers